

AMENDMENTS TO THE CLAIMS

The following is a complete listing of the claims that replaces all previous versions:

Claims 1 – 11 (Canceled)

Claims 12 - 21 (Withdrawn)

Claims 22 – 25 (Canceled)

26. (New): A method of altering one or more textural properties of a food product comprising:

mixing a soy protein product mixture and water to form a hydrated mixture, wherein said soy protein product mixture comprises one or more acidic phosphates, and a soy protein product, wherein the soy protein product is at least one of soy protein isolates, soy protein concentrates, and soy flour; and

adding said hydrated mixture to said food product,

wherein said one or more textural properties of said food product is altered when compared to said textural properties of said food product without addition of said hydrated mixture.

27. (New): The method of claim 26, wherein said one or more textural properties is selected from the group consisting of hardness, fracturability, cohesiveness, springiness, chewiness, gumminess and resilience.

28. (New): The method of claim 26 wherein said altered textural property of said food product is an increase in hardness.
29. (New): The method of claim 26 wherein said one or more acidic phosphates are selected from the group consisting of sodium acid pyrophosphate, potassium metaphosphate, sodium aluminum phosphate, monoammonium phosphate, monocalcium phosphate, ferric orthophosphate, monopotassium phosphate, hemisodium phosphate and monosodium phosphate.
30. (New): The method of claim 29 wherein one of said one or more acid phosphates is sodium acid pyrophosphate.
31. (New): The method of claim 26 wherein said soy protein product is soy protein concentrates.
32. (New): The method of claim 26 further comprising:
adding to said hydrated mixture one or more of native starches, modified starches, wheat gluten, wheat flour, xanthan gum, locust bean gum, carrageenan, pectin and guar gum.
33. (New): The method of claim 26 further comprising:

adding to said hydrated mixture one or more of gelatin, egg albumin and blood plasma.

34. (New): The method of claim 26 wherein said hydrated mixture comprises about 4% sodium acid pyrophosphate, about 1.5% carrageenan, and about 94.5% soy protein concentrate, wherein the final concentration of sodium acid pyrophosphate in the food product is from 0.01% to 0.15%.

35. (New): The method of claim 26 where the final concentration of acidic phosphates is from 0.01% to 10%.

36. (New): The method of claim 26, further comprising determining one or more textural properties of said food product after addition of said hydrated mixture to said food product.

37. (New): The method of claim 26, wherein the hydrated mixture comprises about 2% to 6% sodium acid pyrophosphate, about 0.5% to 2.5% carrageenan, and about 92% to 97% soy protein concentrate.

38. (New): The method of claim 26, wherein one of said one or more of said acid phosphates is sodium pyrophosphate, wherein the final concentration of acidic pyrophosphates is from 0.01% to 10%.

39. (New): The method of claim 26 wherein said soy protein product is soy protein isolates.

40. (New): The method of claim 26 further comprising:
cooking said food product.

41. (New): The method of claim 40 wherein cooking said food product comprises cooking said food product to an internal temperature ranging from 72 °C to 75 °C.